

# Winter Dinner



## BENTO

\$4.25 each or \$24 for all of them

### Salmon Cake

grilled zucchini, preserved lemon

### Duck Pastrami

rye cracker, fennel, mustard

### Shrimp-Shiitake Pot Sticker

sake dipping sauce

### Chef's Bento

seasonal & fresh

### Mini Steak Frites

rosemary-truffle shoestring potato, béarnaise aioli

### Country Terrine

duck, pork, pistachio & prosciutto, brioche, mustard, cherry

### Arancini <sup>[V]</sup>

fried leek risotto, goat cheese stuffing,  
tomato chutney

## STARTERS

### Fall Soup of the Day

seasonally inspired, two options daily

Cup 6 • Bowl 8

### Grilled Caesar

anchovy aioli, preserved lemon,  
shaved parmesan

Full 9 • Half 6

### Kale Salad <sup>[V]</sup>

shaved apple-fennel, feta, pomegranate  
preserved lemon, spiced pecans

Full 9 • Half 6

### Ribbon Veggie Salad <sup>[V]</sup>

Spring mix, layered with cucumber, carrot & asparagus,  
spicy sweet vinaigrette, goat cheese, spiced nuts

Full 9 • Half 6

### Mulled Wine Pear <sup>[V]</sup>

Spicy greens, poached in-house mulled wine, goat  
cheese, red wine, honey, spiced nuts, cracker

Full 9 • Half 6

## ENTRÉE

### Short Rib Ravioli 27

Mascarpone-potato filling, braised chard,  
beef short ribs, veal gastrique, parmesan

### Chicken Roulade 26

rosemary garlic potatoes, shallot gravy, asparagus

### Grilled Salmon 28

mushroom barley risotto, zaatar carrot  
purée, shiitake relish, basil oil

### ½ lb. Steak Burger 20

house-ground steak, onion marmalade  
& fontina brioche bun, house-cut  
rosemary-truffle fries

### Seared Scallops 29

spicy carrot purée, masala butter,  
crispy pancetta, sweet potato hash

### Grilled Duck Breast 26

apple-sage polenta, tart cherry  
wilted greens, glace de viande

### 8oz Tenderloin Steak 36

wood fire grilled, sweet potato pavé  
shaved brussels sprouts, caramelized onions  
rosemary glace de viande

### Pork Loin Forestiere 25

braised cabbage, carrot puree, pecans  
wild mushroom sauce

## SIDES

### Rosemary-Truffle French Fries 8

tossed with rosemary, truffle oil & parmesan

### Sriracha Brussel Sprouts 8

sake sauce, toasted sesame

### Wood Fired Carrots 8

yogurt, zaatar spice, mint

Parties 7 or more, 1 check with 20% gratuity (included in check) | \$3. Split Plate Charge

Proprietor Chef James Shrader

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www.palacetulsa.com

# Winter Vegetarian *Dinner*



## BENTO

\$4.25 each or \$24 for all of them

### Mushroom Phyllo

*shallot cream*

### Golden Fried Chevre

*honey drizzle*

### Chef's Bento

*seasonal & fresh*

### Arancini

*fried leek risotto, goat cheese stuffing  
tomato chutney*

### Black Bean Cake

*chipotle aioli*

### Shiitake Thai Stick

*spicy mushroom egg-roll*

## STARTERS

### Fall Soup of the Day

*seasonally inspired, two options daily*

**Cup 6 • Bowl 8**

### Grilled Romaine

*preserved lemon vinaigrette,  
shaved parmesan*

**Full 9 • Half 6**

### Kale Salad

*shaved apple-fennel, feta, pomegranate  
preserved lemon, spiced pecans*

**Full 9 • Half 6**

### Ribbon Veggie Salad

*Spring mix, layered with cucumber, carrot & asparagus,  
spicy sweet vinaigrette, goat cheese, spiced nuts*

**Full 9 • Half 6**

### Mulled Wine Pear

*Spicy greens, poached in-house mulled wine, goat  
cheese, red wine, honey, spiced nuts, cracker*

**Full 9 • Half 6**

## ENTRÉE

### Mushroom Barley Risotto 18

*Slow cooked in veggie stock, sautéed  
mushrooms, braised greens*

### Apple Sage Polenta 22

*Layered with wilted greens,  
goat cheese, brown butter mushrooms,  
cherry compote*

### Goat Cheese Arancini 20

*leek risotto, wilted greens,  
harissa carrot, chutney*

### Mascarpone-Potato Ravioli 21

*braised greens,  
brown butter mushrooms*

## SIDES

### Rosemary-Truffle French Fries 8

*tossed with rosemary, truffle oil & parmesan*

### Sriracha Brussel Sprouts 8

*sake sauce, toasted sesame*

### Wood Fired Carrots 8

*yogurt, zaatar spice, mint*

*Parties 7 or more, 1 check with 20% gratuity (included in check) | \$3. Split Plate Charge*

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